



DOMAINE JACQUES PRIEUR

Volnay Santenots Premier Cru 2012

2012 Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulture and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oidium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.59 hectare plot

TERROIR

Some vines planted in 1997 in our Monopole Volnay Clos des Santenots give elegant wines with a fine bouquet and racy tannins .

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 19 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

The wine was aged entirely in new oak barrels.

Duration of barrel ageing: 16 months

TASTING NOTES

Tasted in February 2014

COLOUR: Beautiful deep and intense dark red.

NOSE: Lively and incredibly fine with floral notes (violet). With aeration developing toasted and roasted aromas.

PALATE: Ample, embracing texture with flavours of freshly pressed dark fruits with a touch of dark chocolate and mocha coffee. Ripe and velvety tannins.



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MONTRACHET

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